



Assembly and Operating Instructions for Outback® Omega 100, Omega 200 and Omega 300 Gas Barbecues



Omega 100



Omega 200



Omega 300

Photographs are not to scale.
Specifications subject to change
without prior notice.

CE 0359



WARNING

- For outdoor use only.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- Warning: accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas bottle after use.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.
- Leak test annually, and whenever the gas bottle is removed or replaced. Check the hose connections are tight and leak test each time you reconnect the gas bottle.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open barbecue lid or hood.
4. If odour continues, discontinue use and contact your local dealer.

FOR YOUR SAFETY

1. Do not store or use petrol or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. A gas bottle not connected for use shall not be stored in the vicinity of this or any other appliance.

A. Parts List

Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding Hardware Reference Diagram for your barbecue model.

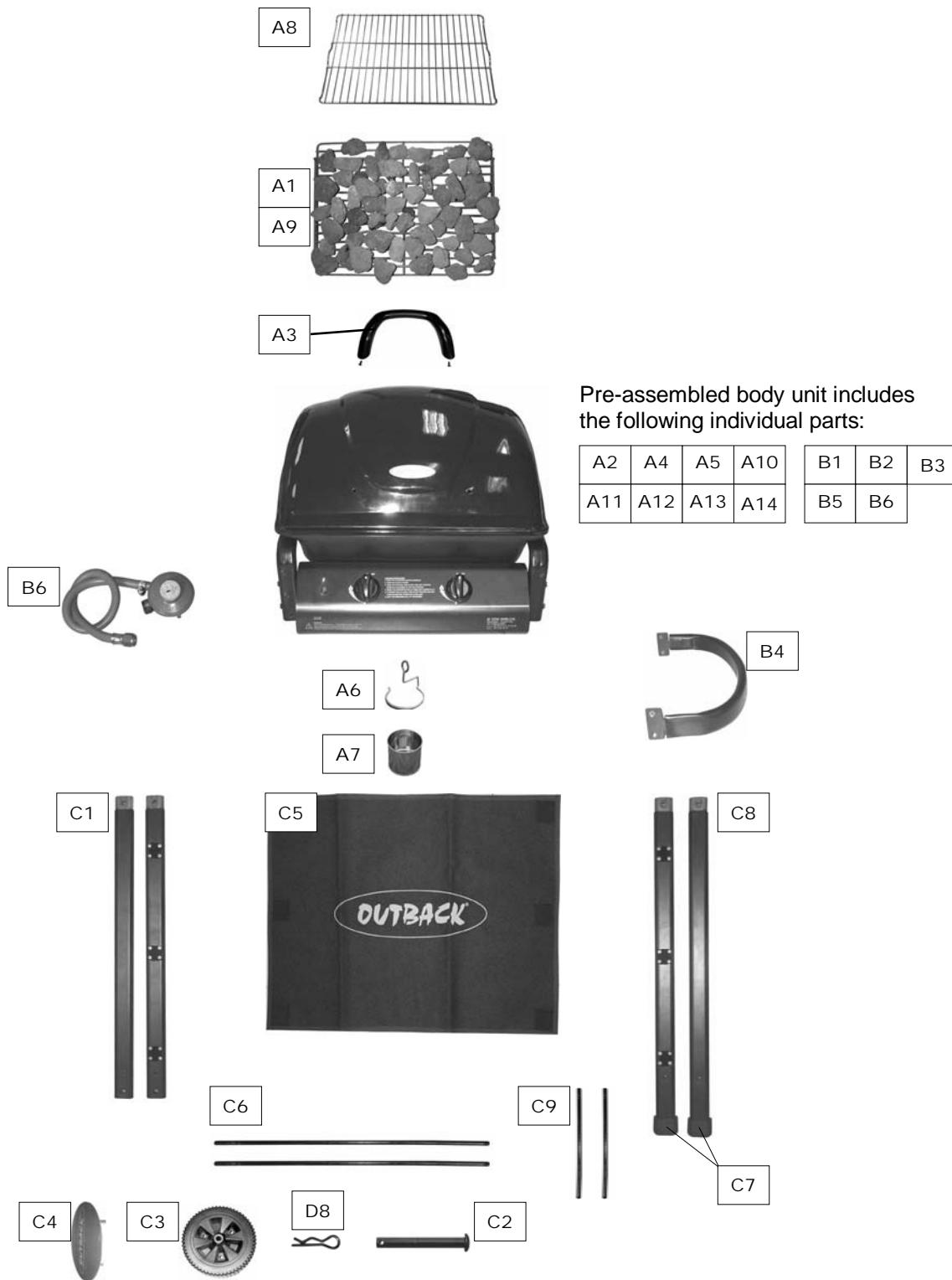
				OUTBACK® OMEGA RANGE		
	CODE	PART	QTY	OMEGA 100	OMEGA 200	OMEGA 300
Body Assembly	A1	Lava Rock Rack	1	✓	✓	✓
	A2	Burner	1	✓*	✓*	✓*
	A3	Hood Handle	1	✓	✓	✓
	A4	Hood	1	✓*	✓*	✓*
	A5	Body	1	✓*	✓*	✓*
	A6	Grease Cup Holder	1	✓*	✓*	✓*
	A7	Grease Cup	1	✓	✓	✓
	A8	Cooking Grill	1	✓	✓	✓
	A9	Lava Rock (Packaged)	1	✓	✓	✓
	A10	Gasket	8	✓*	✓*	✓*
	A11	Upper Hinge Bracket	2	✓*	✓*	✓*
	A12	Lower Hinge Bracket	2	✓*	✓*	✓*
	A13	Gas Collector Box	1	✓*	✓*	✓*
	A14	Main Electrode	1	✓*	✓*	✓*
	A15	Warming Rack	1			✓*
Upper Trolley	B1	Control Panel	1	✓*	✓*	✓*
	B2	Ignitor Pushbutton	1	✓*	✓*	✓*
	B3	Knob	2	✓*	✓*	✓*
	B4	Trolley Handle	1	✓		
	B5	Arch Support	2	✓*	✓*	✓*
	B6	Hose/Regulator Assembly	1	✓*	✓*	✓*
	B7	Plastic Side Shelf	▲		2	1
	B8	Side Burner Knob	1			✓*
	B9	Side Burner Grid	1			✓
	B10	Side Burner Shelf	1			✓
	B11	Side Burner	1			✓*
	B12	Side Burner Electrode	1			✓*
Lower Trolley	C1	Short Leg	2	✓	✓	✓
	C2	Short Axle	2	✓	✓	✓
	C3	Wheel	2	✓	✓	✓
	C4	Hubcap	2	✓	✓	✓
	C5	Screen	1	✓	✓	✓
	C6	Long Support Rod	2	✓		
	C7	Leg Endcap	2	✓*	✓*	✓*
	C8	Long Leg	2	✓	✓	✓
	C9	Short Support Rod	2	✓		
	C10	Bottom Shelf	1		✓	✓
Hardware	D1	ST4.0x10 Screw	2	✓*	✓*	✓*
	D2	M5x10 Bolt	2	✓*	✓*	✓*
	D3	M6x15 Bolt	4	✓		
	D4	M6x25 Bolt	4	✓	✓	✓
	D5	M6x30 Bolt	4	✓	✓	✓
	D6	M6x40 Bolt	8		✓	✓
	D7	M6x50 Bolt	4	✓	✓	✓
	D8	Axle-Clip	2	✓	✓	✓
	D9	M6 Nut	▲	4	20	20
	D10	Shelf Spacer	8		✓	✓
	D11	Shelf Washer	8		✓	✓

* Pre-Assembled

▲ Quantity and specification varies according to model purchased.

B1. Parts Diagram: Omega 100

Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see 'Hardware Reference Diagram: Omega 100.'

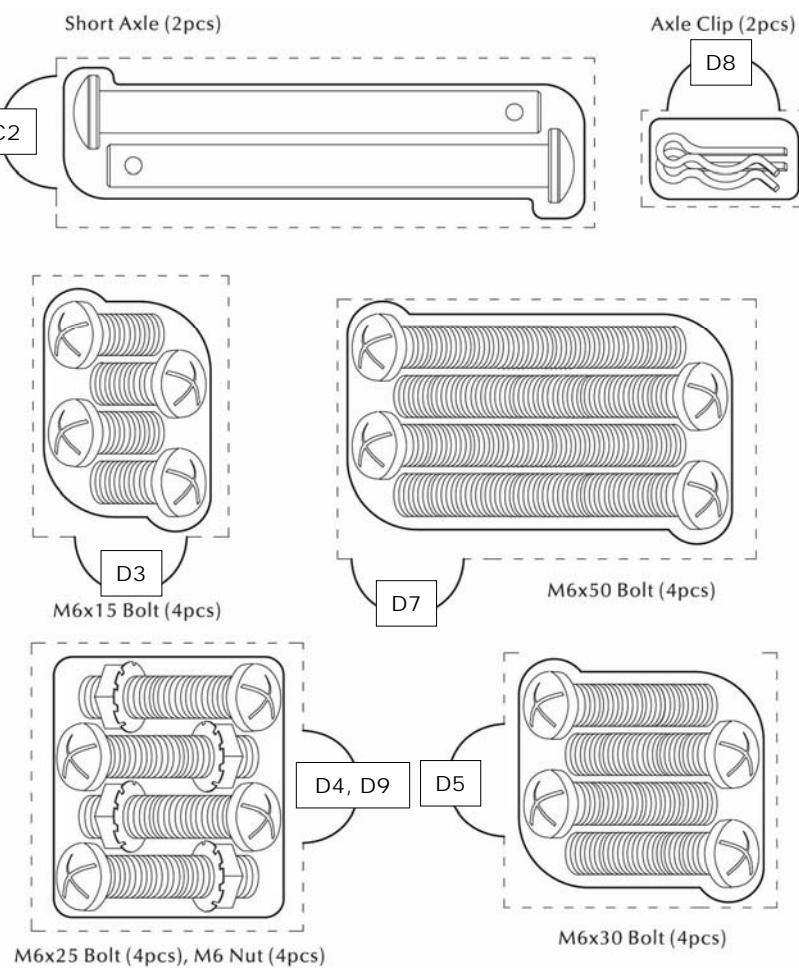


Pre-assembled body unit includes
the following individual parts:

A2	A4	A5	A10	B1	B2	B3
A11	A12	A13	A14	B5	B6	

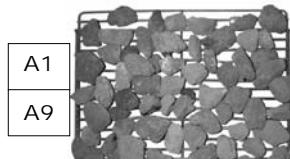
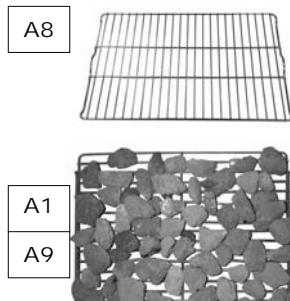
B2. Hardware Reference Diagram: Omega 100

Specifications subject to change without prior notice.



C1. Parts Diagram: Omega 200

Quantities vary according to model purchased. Specifications subject to change without prior notice.
For more details on hardware, please see 'Hardware Reference Diagram: Omega 200.'

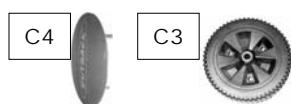
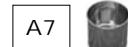


A9



Pre-assembled body unit
includes the following individual

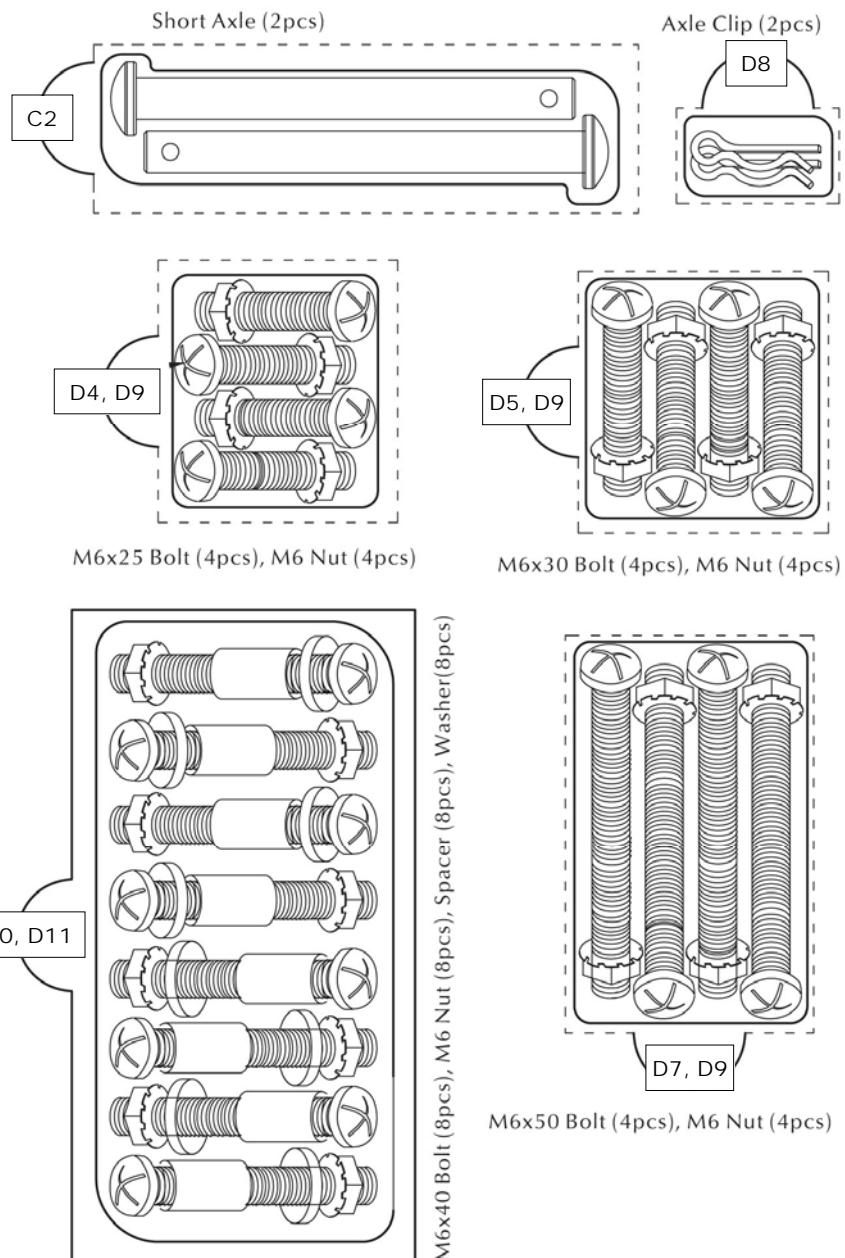
A2	A4	A5	A10	B1	B2	B3
A11	A12	A13	A14	B5	B6	



C2

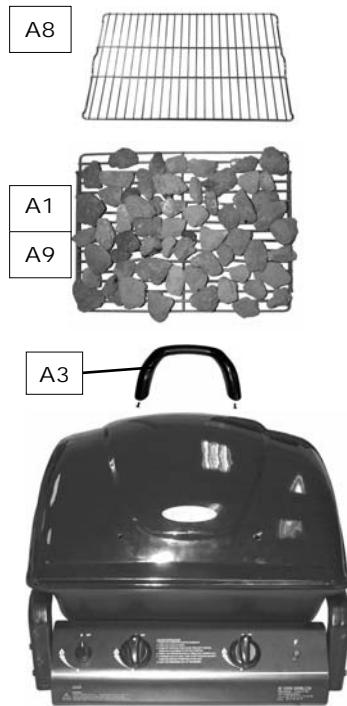
C2. Hardware Reference Diagram: Omega 200

Specifications subject to change without prior notice.



D1. Parts Diagram: Omega 300

Quantities vary according to model purchased. Specifications subject to change without prior notice.
For more details on hardware, please see 'Hardware Reference Diagram: Omega 300.'



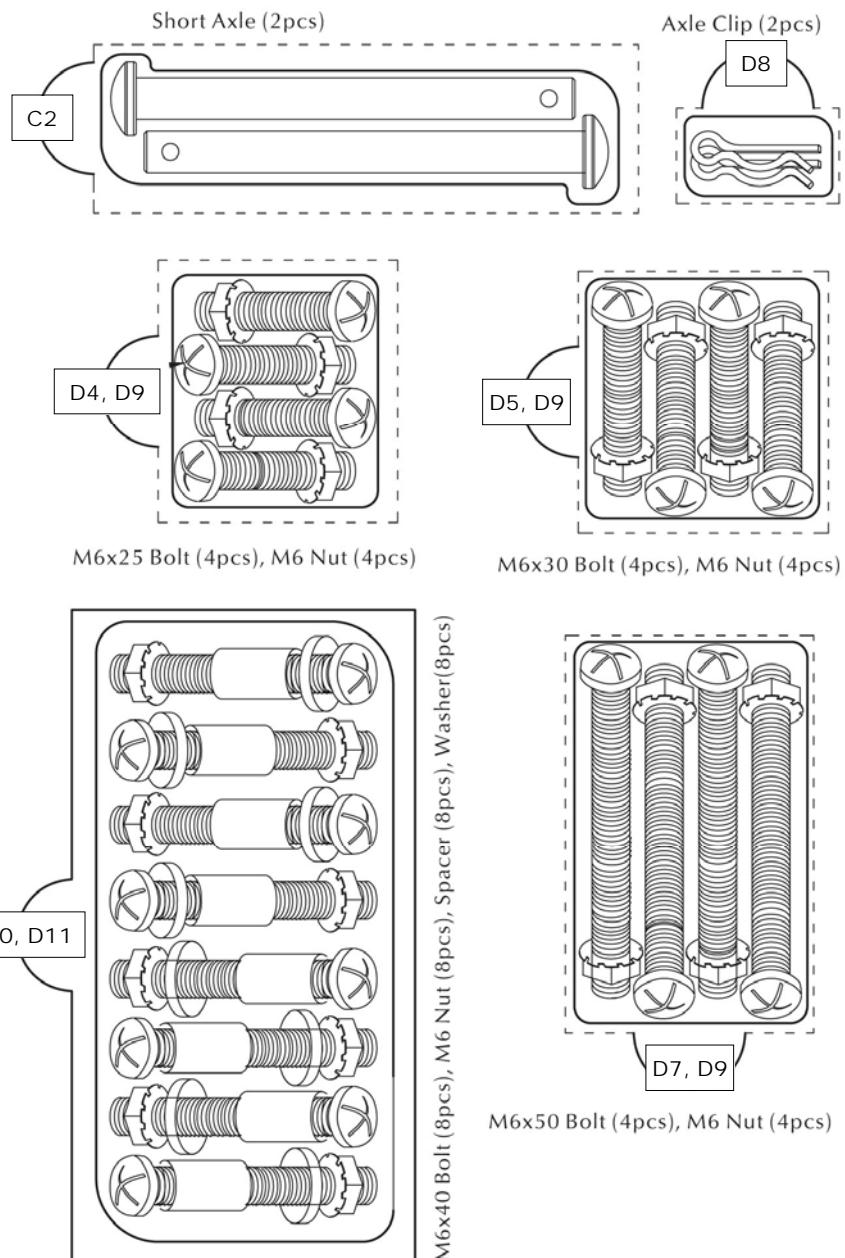
Pre-assembled body unit
includes the following individual

A2	A4	A5	A10	B1	B2	B3	B5
A11	A12	A13	A14	A15	B6	B8	



D2. Hardware Reference Diagram: Omega 300

Specifications subject to change without prior notice.



E. Assembly

TOOLS NEEDED FOR ASSEMBLY:

Medium size flat blade or Philips/crosspoint screwdriver, adjustable spanner or metric spanner set
Please lay out all nuts and bolts and check lengths before assembling.

Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.

1

✓ Omega 100

✓ Omega 200

✓ Omega 300



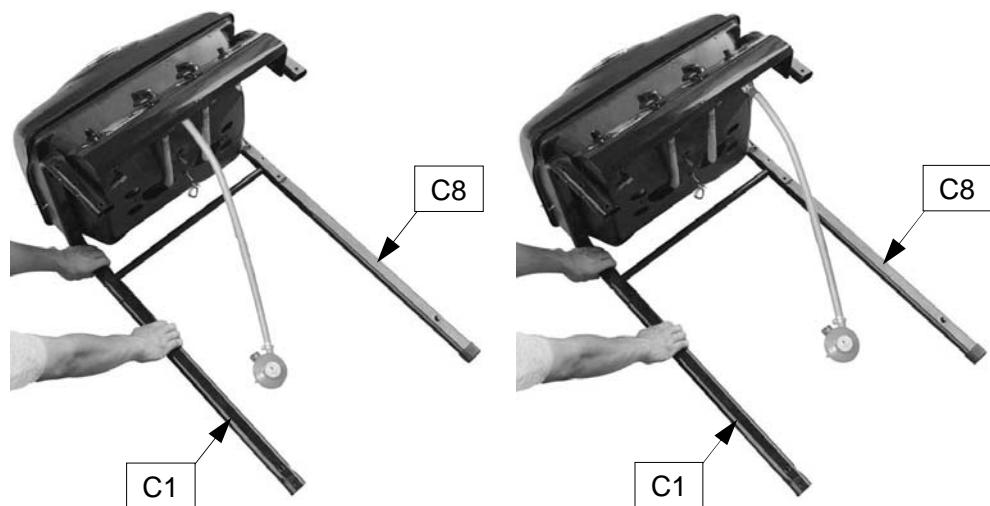
*NOTE: The Warming Rack is not supplied for Omega 100 and Omega 200

2

✓ Omega 100

✓ Omega 200

✓ Omega 300



Omega 100 and Omega 200

Omega 300

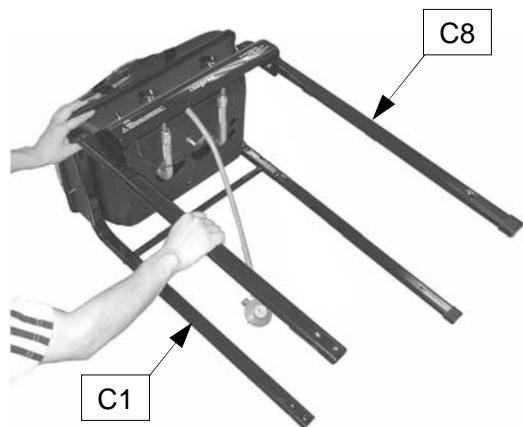
Warning: Care must be taken to ensure hood does not fall open unexpectedly.

3

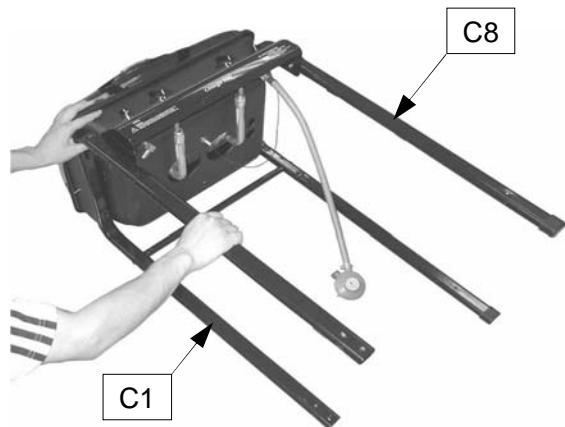
✓ Omega 100

✓ Omega 200

✓ Omega 300



Omega 100 and Omega 200



Omega 300

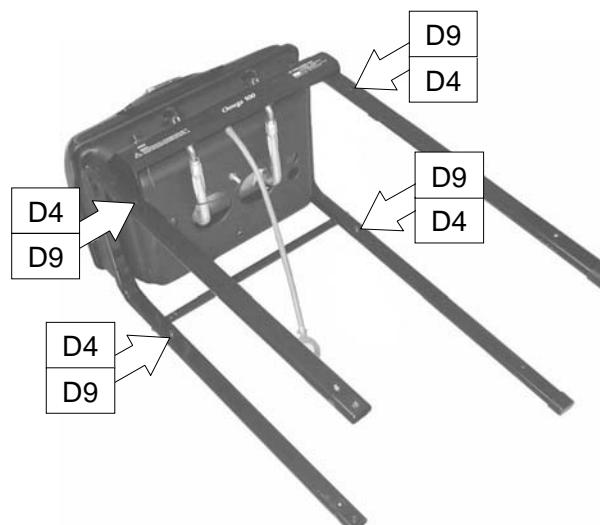
*NOTE: Take care to fix the legs with Velcro attached as shown in the illustration.

4

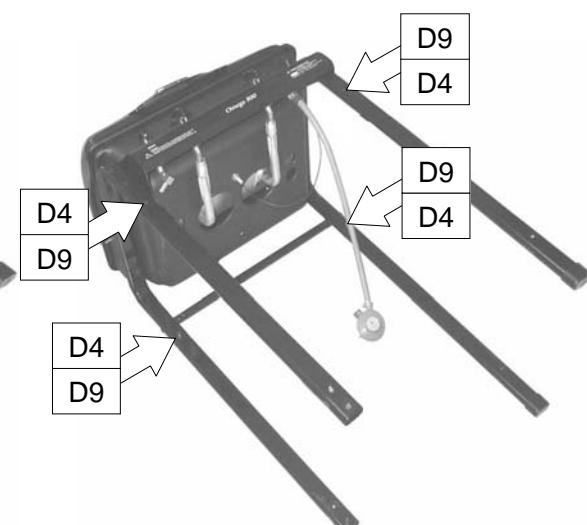
✓ Omega 100

✓ Omega 200

✓ Omega 300



Omega 100 and Omega 200



Omega 300

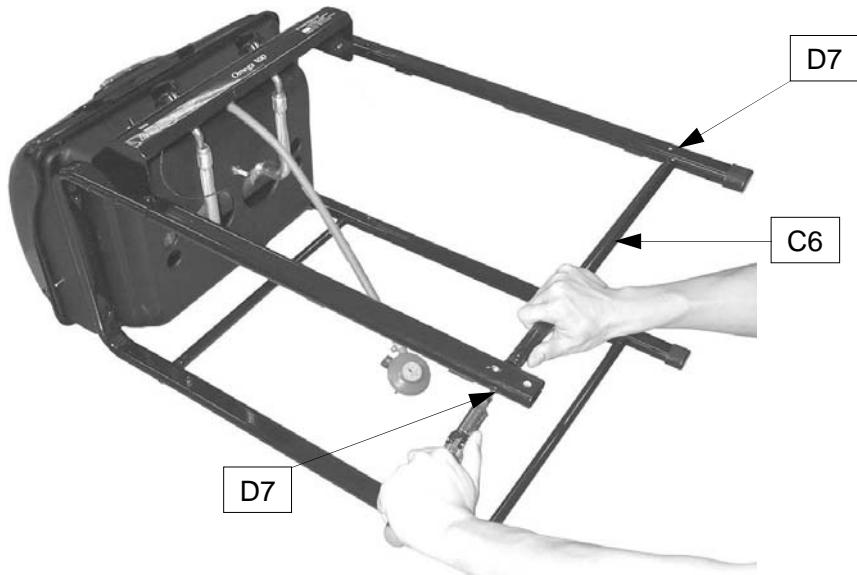
5

✓ Omega 100

✗ Omega 200

✗ Omega 300

▲ Omega 200, Omega 300 users skip this step and proceed directly to Step 7.

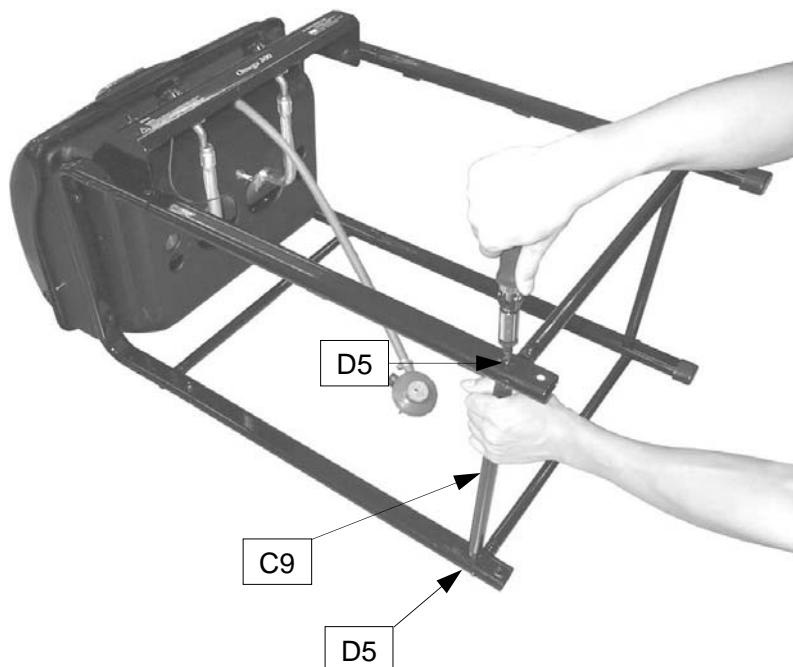


6

✓ Omega 100

✗ Omega 200

✗ Omega 300



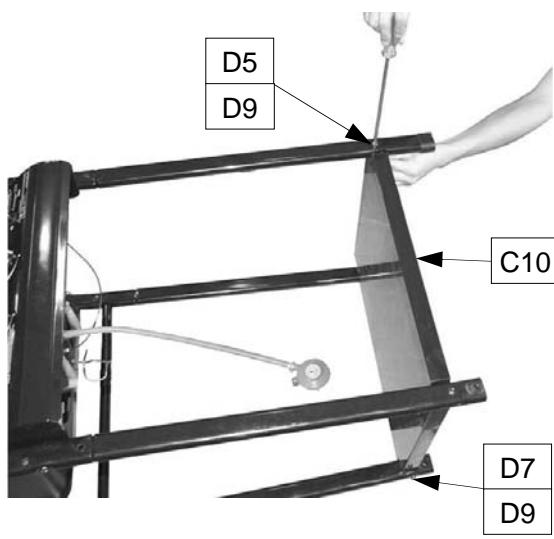
7

✗ Omega 100

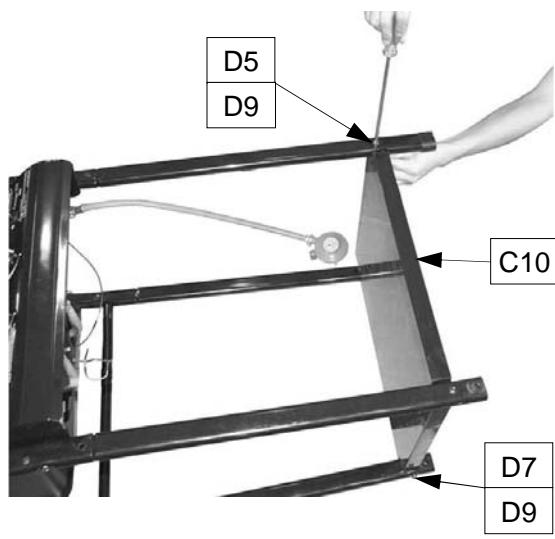
✓ Omega 200

✓ Omega 300

▲ Omega 100 users skip this step and proceed directly to Step 8.



Omega 200



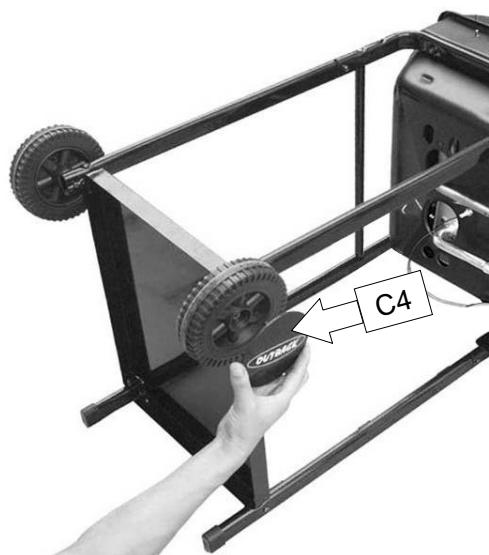
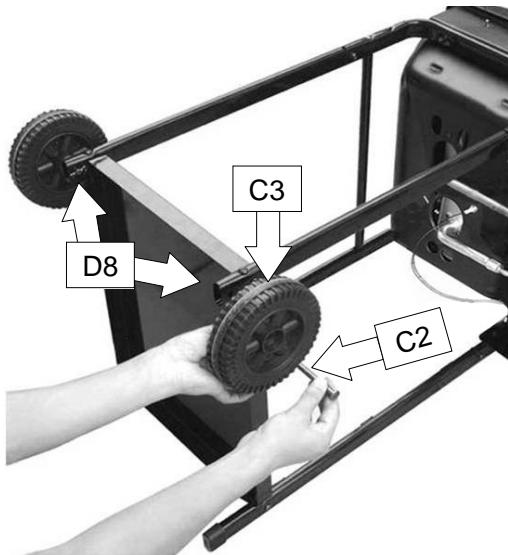
Omega 300

8

✓ Omega 100

✓ Omega 200

✓ Omega 300



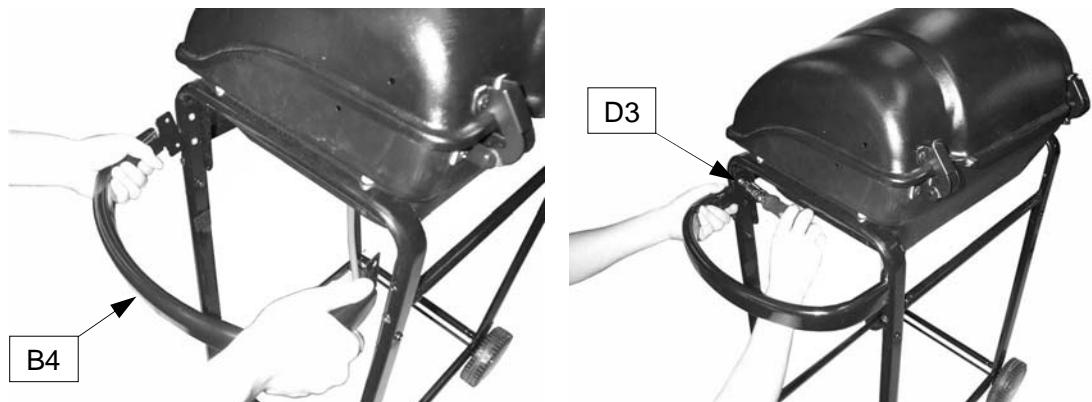
9

✓ Omega 100

✗ Omega 200

✗ Omega 300

⚠ Omega 200, Omega 300 users skip this step and proceed directly to Step 10.



10

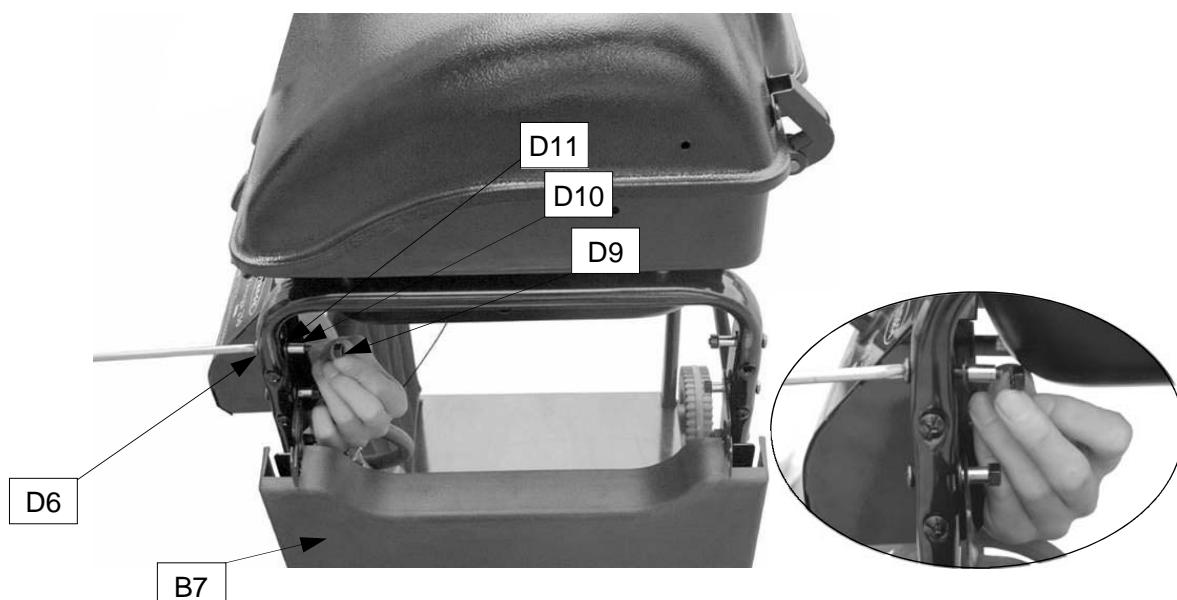
✗ Omega 100

✓ Omega 200

✓ Omega 300

⚠ Omega 100 users skip this step and proceed directly to Step 13.

⚠ Omega 200 users perform this step for both left and right side shelves.



Note: The spacers and side shelf brackets go on the inside of the barbecue frame.

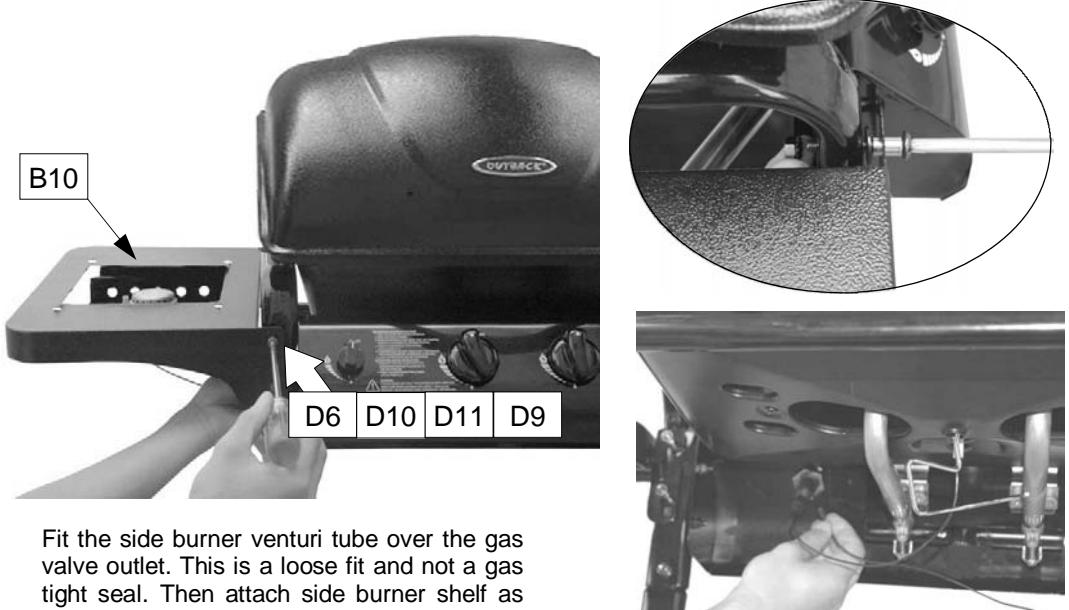
11

✗ Omega 100

✗ Omega 200

✓ Omega 300

⚠ Omega 200 users skip this step and proceed directly to Step 13.



Fit the side burner venturi tube over the gas valve outlet. This is a loose fit and not a gas tight seal. Then attach side burner shelf as shown in the diagram.

Note: The spacers and side shelf brackets go on the outside of the barbecue frame.



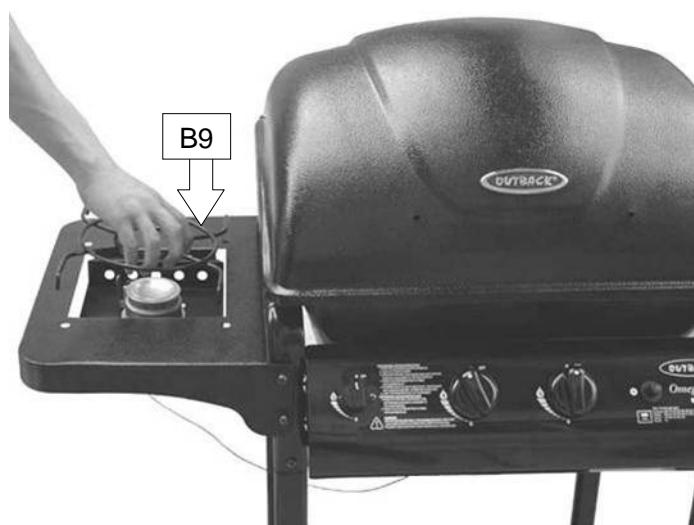
Connect the side burner electrode wire to the tag on the side of the push button igniter.

12

✗ Omega 100

✗ Omega 200

✓ Omega 300

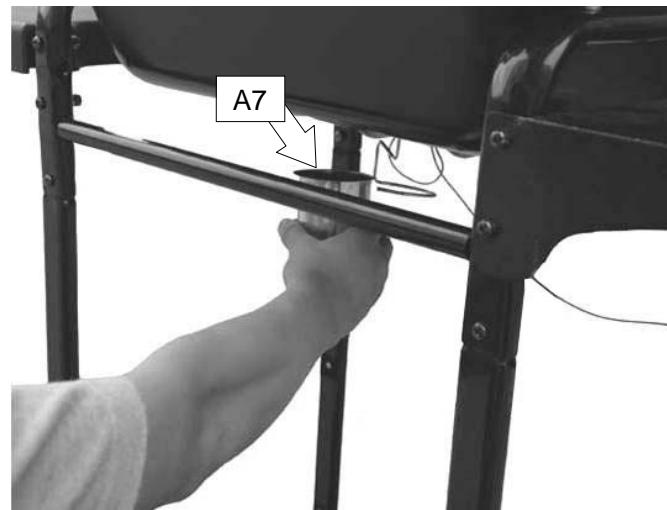


13

✓ Omega 100

✓ Omega 200

✓ Omega 300



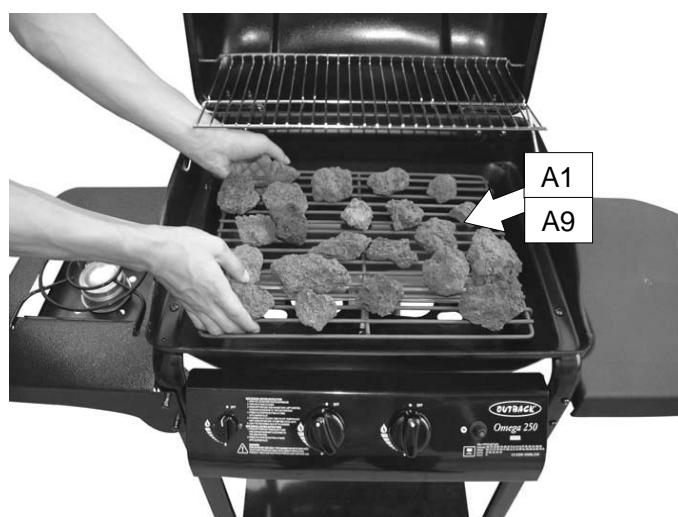
▲ Insert grease cup into wire cup holder.

14

✓ Omega 100

✓ Omega 200

✓ Omega 300



*NOTE: The Warming Rack is not supplied for Omega 100 and Omega 200

15

✓ Omega 100

✓ Omega 200

✓ Omega 300



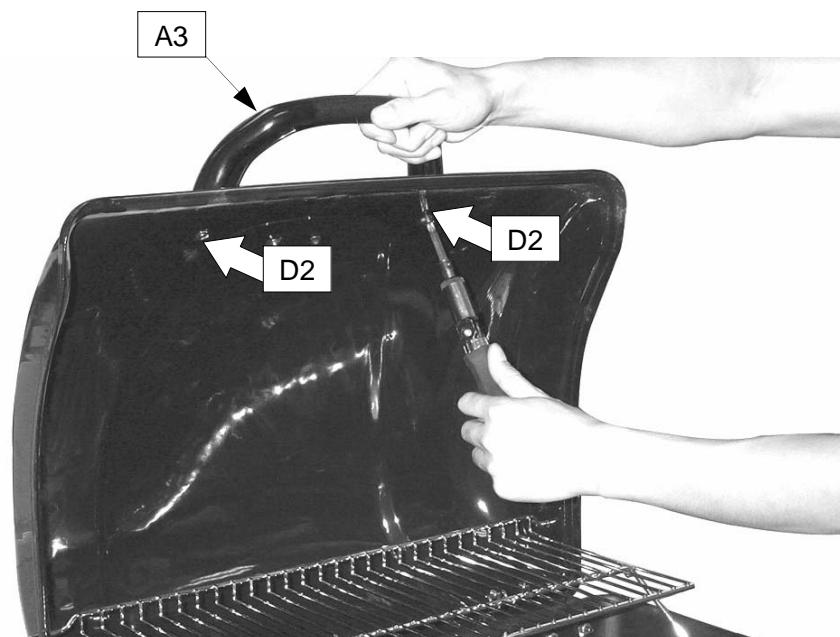
*NOTE: The Warming Rack is not supplied for Omega 100 and Omega 200

16

✓ Omega 100

✓ Omega 200

✓ Omega 300



*NOTE: The Warming Rack is not supplied for Omega 100 and Omega 200



ASSEMBLY IS NOW COMPLETE.

**PROCEED TO THE NEXT PAGE FOR INSTRUCTIONS ON
OPERATION AND MAINTENANCE.**

**IMPORTANT - LEAK TESTING BEFORE USE, FAILURE TO
CHECK AND PERFORM THE LEAK TEST COULD CAUSE
SERIOUS INJURY, AND DAMAGE THE BARBECUE.**

E. Important Information

Please read these instructions carefully before assembly and use of your barbecue.

- ▲ Retain these instructions for future reference.
- ▲ This product is for outdoor use only. Do not use indoors.
- ▲ Do not use the barbecue or store gas bottles below ground level. LP gas is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- ▲ For use with LPG bottled gas only. A suitable regulator must be used for butane, propane or mixes.
- ▲ Remove plastic wrap from any part before lighting.
- ▲ Do not use within 1m of any flammable structure or surface. Do not use under any combustible surface.
- ▲ LP gas bottles should never be placed directly underneath the barbecue.
- ▲ LP gas bottles should never be stored or used laid on their side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.
- ▲ Never store gas bottles indoors.
- ▲ Open the barbecue hood before lighting.
- ▲ Once lit, do not move the barbecue until it has completely cooled, after use.
- ▲ This barbecue must not be left unattended when lit.
- ▲ The hood or lid handle can become very hot. Grip only the centre of the handle. Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- ▲ Use purpose designed barbecue tools with long, heat resistant handles.
- ▲ Use Caution when opening hood or lid, as hot steam inside is released upon opening.
- ▲ Parts of this barbecue become very hot – care must be taken, especially when children, elderly people, and animals are present.
- ▲ Turn off the gas supply at the gas bottle after use.
- ▲ Never cover a barbecue until it has completely cooled.
- ▲ Use this barbecue only on a stable, flat surface.
- ▲ Before you use your barbecue, perform a leak test. This is the only safe and sure way

to detect any gas leaking from joints and connections of the barbecue after assembly.

- ▲ Leak test annually, and whenever the gas bottle is removed or replaced.
- ▲ Do not store flammable materials near this barbecue.
- ▲ Do not use aerosols near this barbecue.
- ▲ Failure to follow the manual's instructions could result in serious injury or damage.
- ▲ Modification of the barbecue may be dangerous, is not permitted and will nullify any warranty.
- ▲ If you have any queries regarding these instructions, contact your local dealer.

Gas, Regulator and Hose

This barbecue can use either propane or butane or propane-butane mixed LPG (liquid petroleum gas) bottled gas. Propane bottles will supply gas all year round, even on cold winter days. Butane bottles will supply sufficient gas in summer, but it may affect the performance of the barbecue and restrict the heat output available from the burners, particularly once the gas temperature starts to fall below +10°C. A spanner may be required to change gas bottles.

- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot barbecue parts. If the hose shows any sign of damage it must be replaced with a hose suitable for use with LP gas which meets the national standards for the country of use.
- A suitable hose must comply with ISO3821, and the length should not exceed 1.5 metres.

For optimal performance, we suggest to use a 13kg propane gas bottle or a 15kg butane gas bottle. A suitable regulator must comply with EN12864. **YOU MUST HAVE THE PROPER REGULATOR AND BOTTLE IN ORDER FOR THE BARBECUE TO OPERATE SAFELY AND EFFICIENTLY. USE OF AN INCORRECT OR FAULTY REGULATOR IS DANGEROUS AND WILL INVALIDATE ANY WARRANTY.** Please consult your local gas dealer for the most suitable gas bottles and regulators.

G. Installation

Selecting a Location

This barbecue is for **outdoor use only** and should be placed in a well-ventilated area, and on a safe and even surface. Never place your barbecue below ground level. Take care to ensure that it is not placed **UNDER** any combustible surface. The sides of the barbecue should **NEVER** be closer than 1 metre from any combustible surface, including trees and fences and make sure that there are no heat sources near the barbecue (cigarettes, open flames, spark etc.). Keep this barbecue away from any flammable materials!

Precautions

Do not obstruct any ventilation openings in the barbecue body.

Position the gas bottle on level ground next to the barbecue and safely away from any source of heat.

Should you need to install or change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding.

Connecting a Gas Hose to the Barbecue

Connect the gas hose to the gas rail inlet on the left hand side of the barbecue. Do not overtighten. Do not use any sealing tape, paste or liquid on the connection.

Fixing a Regulator to the Gas Bottle

Confirm all barbecue control knobs are in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

H. Operation

Warnings

- ▲ Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.
- ▲ Your barbecue is not designed to be used with more than 50% of the cooking area as a solid plate — this includes baking dishes. Full coverage will cause excessive build-up of heat and damage the barbecue. This is not covered by warranty.

Preparation Before Cooking

To prevent foods from sticking to the cooking surface, please use a long handled brush to **apply a light coat of cooking or vegetable oil before each barbecuing session.** (Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.) During use, the protective coating may come off the cooking surface. This is normal and is not harmful.

Lighting the Barbecue

- Open the barbecue and side burner hood or lid before lighting. **Never** light your barbecue or side burner with the hood or lid closed.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Push the control knob of the burner you wish to light and turn it anti-clockwise until you feel resistance to the turning. Pause 4 seconds, then continue turning the control knob until a click is heard and the burner is lit. Repeat previous step several times until the burner is lit.
- Ignite any of the remaining burners in any order, as needed. Confirm each burner is alight before igniting another burner.
- If burner fails to ignite after following above procedure, turn all the knobs to the off position. Close the gas valve on the gas bottle. Wait 5 minutes. Reattempt all of the above steps. If the barbecue still fails to light, please refer to the manual ignition instructions below.
- After ignition, turn the burners to the high position for 3-5 minutes in order to pre-heat the barbecue. This should be done before each cooking session.
- After completion of preheating, turn all burners to the low position for best cooking results.

Manual Ignition Instructions

- Open the barbecue and side burner hood before lighting. **Never** light your barbecue or side burner with the hood or lid closed.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Insert lit match through the right match-lighting hole on the right side of the barbecue body and place near rightmost burner porthole.
- Push and turn the rightmost control knob anti-clockwise to the high position, taking care to protect yourself from the flames.

- When the right burner is lit, turn the remaining burners on from right to left.
- Confirm that each burner is alight before turning on the next burner.
- To light the side burner place the lit end of a long match alongside the side burner. Push and turn the side burner knob anti-clockwise to the high position, taking care to protect yourself from the flames.
- If a burner fails to ignite, contact your local dealer for assistance.
- After ignition, turn the burners to the high position for 3-5 minutes in order to pre-heat the barbecue. This should be done before each cooking session.
- After completion of preheating, turn all burners to the low position for best cooking results.

Grill Cooking

The burners heat up the lava rock underneath the grill, which in turn heats the food on the grill. The natural food juices produced during cooking fall onto the lava rock below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour.

Griddle Plate Cooking

The burners heat the griddle plate directly, which then cooks the food on contact. Griddle plates allow for the cooking of smaller items, such as seafood, which could fall through the spaces of a grill. They are also suitable for cooking items that require high-temperature/short-duration cooking, such as vegetables and smaller cuts of fish. Similarly, it can be used in exactly the same way as a griddle in the kitchen, for searing steaks, cooking eggs, etc. Alternatively, it can be used for heating pans or keeping food warm.

Roasting Hood Cooking

Barbecues equipped with a roasting hood give the option to form an 'oven' for roasting or baking food, such as joints of meat or whole chickens, etc. More even cooking of food will actually be achieved by using the barbecue with the hood down. **However, this should only be done with the burners on low.**

For best results, place the food you wish to bake or roast on a metal baking tray and set it on one side of the cooking grill.

When roasting, turn the burner to a **LOW** to **MEDIUM** position.

Close the hood to cook the food 'indirectly'. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. If the hood is opened during cooking please allow extra time for the barbecue to regain its temperature and complete the cooking. Use the temperature gauge to monitor the heat of the barbecue.

If the internal heat becomes too high, turn the burners down to the low position. It is not necessary or advisable to have all of the burners on high when the hood is closed.

DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. Be careful of hot steam when opening the hood.

Flare-Up Control *Very Important Notice*

Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot lava rock. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food being burned. To control flare-ups, it is **ABSOLUTELY ESSENTIAL** to trim away excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content. Also, the burners should always be placed on the low setting during cooking.

When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the lava rock. Always protect your hands when handling anything near the cooking surface of the barbecue and take care to protect yourself from the flames.

If a fat fire occurs, please see the instructions given below.

Fat Fires

Empty and clean the grease cup of food debris after each cooking session. If the barbecue is to be used for large gatherings, it will be necessary to turn off and cool the barbecue every two hours to remove food debris from the grease cup, and clean it out. The time between cleaning may need to be reduced if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the barbecue.

In the event of a fat fire:

- If safe to do so, turn all control knobs to the

'off' position.

- Turn off the gas supply at the gas bottle.
- Keep everyone at a safe distance from the barbecue and wait until the fire has burnt out.
- Do not close the hood or lid of the barbecue.
- NEVER DOUSE A BARBECUE WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT REMOVE THE GREASE CUP.
- If the fire does not seem to be abating or appears to be worsening, contact your local Fire Brigade for assistance.

End of Cooking Session

After each cooking session, turn the barbecue burners to the "high" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood or lid is open during this process.

Turning Off Your Barbecue

When you have finished using your barbecue, turn all the control valves fully clockwise to the "Off" position, then switch off the gas supply at the bottle.

Wait until the barbecue is sufficiently cool before closing its hood or Lid.

I. Care and Maintenance

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- ▲ Never handle hot parts with unprotected hands.
- ▲ Never douse the barbecue with water when its surfaces are hot.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. Heavy-duty barbecue covers and other accessories are available from your local stockist.

Even when your barbecue is covered for its protection, it must be inspected on a regular basis as damp or condensation can form which

may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover. It is possible for mould to grow on any fat remaining on parts of the barbecue. This should be cleaned off smooth surfaces with hot soapy water.

Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint.

A chrome cleaner may be used on chrome parts if required. To prevent rusting, wipe chrome plated warming racks etc. with cooking oil after rinsing and drying.

Cooking Surfaces

When the barbecue has cooled, clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Do not use scouring pads or powders as they can permanently damage the finish. Rinse well and dry thoroughly. Due to the weight of the cooking surfaces, we do not recommend cleaning in a dishwasher.

Burner

Your burner has been preset for optimal flame performance. You will normally see a blue flame, possibly with a small yellow tip when the burner is alight. If the flame pattern is significantly yellow, this could be a problem caused by grease from cooking blocking the burner, or debris or insects in the burner portholes or venturi tubes. This can result in the flow of the gas and air mixture being restricted or blocked which may result in a fire behind the control panel causing serious damage to your barbecue. **If this happens, and if safe to do so, the gas should be immediately turned off at the bottle.**

Burner should be inspected, removed and cleaned on a regular basis, at least annually, in addition to the following conditions:

- 1) Bringing the barbecue out of storage.
- 2) One or more of the burners do not ignite.
- 3) The burner flame pattern is significantly yellow.
- 4) The gas ignites behind the control panel.
- 5) When heavy build up is found.

Provided that they are operating correctly, in normal usage, burning off the residue after cooking will keep the burners clean.

To clean a burner fully, remove it from the

barbecue. A soft wire brush can be used to remove corrosion from the burner surfaces. Use a pipe cleaner or piece of wire to clear obstructions in the burner portholes and venturi tubes, taking care not to enlarge the portholes.

Clean the insect screen on the end of the venturi tube with a bristle brush (i.e. an old toothbrush).

You may need a torch to see into the venturi tube to make sure it is clear. Turn the burner up on end and lightly tap against a hard surface like a piece of wood, to dislodge any debris from inside.

When refitting the burner, be careful to check that the venturi tubes of the burner fit over the valve outlets.

Lava Rock

It is not necessary to remove and wash the lava rock in order to keep it clean. Burning off the residue for 3 to 5 minutes after each cooking session should be sufficient. Heavily impregnated lava rock should be turned over so that the dirty side faces the burners in order to burn off any residue. Replacement lava rock is available from your local stockist.

Grease Cup

After every use, empty and clean the grease cup of any fat or food particles, using a plastic or wooden scraper if necessary.

Failure to keep it clean, and excessive build up can result in a fat fire. This can be hazardous and severely damage the barbecue. **This is not a fault in the barbecue and is therefore not covered by the terms of the warranty.** If required, the cup can be washed in hot soapy water.

Barbecue Body

Regularly remove excess grease or fat from the barbecue body using a cloth wrung out in hot soapy water and dry thoroughly. Excess fat and food debris can be removed from inside the body using a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Do not use abrasives. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

Barbecue Hood or Lid & Trolley

Use a non-abrasive cloth or pad and clean with hot, soapy water. Do not use scouring pads or powders as they can permanently damage the finish.

Fixings

All screws and bolts, etc. should be checked and tightened on a regular basis.

Storage

Ensure the barbecue is properly cooled before covering or storing. Store your barbecue in a cool dry place.

Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes.

If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

When using the barbecue after extended periods of storage follow the cleaning procedures.

J. Technical Specifications

	CE Approval	Heat Input	Burners	Injector Size	Gas /Pressure
Outback® Omega 100 Gas	0359 359BL239	6.2 kW	1	0.89mm	Butane: 28-30 mbar Propane: 37 mbar
Outback® Omega 200 Gas	0359 359BL239	6.2 kW	1	0.89mm	Butane: 28-30 mbar Propane: 37 mbar
Outback® Omega 300 Gas	0359 359BL239	6.2 kW	1	0.89mm	Butane: 28-30 mbar Propane: 37 mbar
Side Burner	0359 359BL239	2.3 kW	1	0.74mm	Butane: 28-30 mbar Propane: 37 mbar
Gas Consumption:					
Omega 100: 446g/hr Omega 200: 446g/hr Omega 300: 446g/hr Side Burner: 165g/hr					
Countries of Use:					
1+ (28-30/37) BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI					

Specifications are subject to change without prior notice.

Troubleshooting

Problem	Possible Cause	Solution
Burner will not light using the ignition system	LP gas bottle is empty Faulty regulator Obstructions in burner Obstructions in gas jets or gas hose Electrode or ignition button wire is loose or disconnected on electrode or ignition unit Electrode or wire is damaged Faulty ignition button Incorrect electrode gap/ Bent collector box	Replace with full bottle Have regulator checked or replaced Clean burner Clean jets and gas hose Reconnect wire Change electrode and wire Change ignitor and / or button The gas collector box around the electrode needs to be in line with the burner with a gap of 3 to 4mm between the end of the electrode and the tag on the end of the collector box. Realign the collector box as required
Burner will not light with a match	LP gas bottle is empty Faulty regulator Obstructions in burner Obstructions in gas jets or gas hose	Replace with full bottle Have regulator checked or replaced Clean burner Clean jets and gas hose
Low flame or flashback (fire in burner tube—a hissing or roaring noise may be heard)	LP gas bottle too small Obstructions in burner Obstructions in gas jets or gas hose Windy conditions	Use larger bottle Clean burner Clean jets and gas hose Use barbecue in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

For reference and correspondence, record your serial number here.
(See sticker on side of barbecue body.)

Serial No.

This number may be required when ordering spare parts or accessories. A part reference number may also be required where applicable.

OUTBACK WARRANTY

OUTBACK barbecues are warranted to the original purchaser against defects in materials and workmanship for a period of one (1) year from the date of purchase. OUTBACK will, within this period, supply replacements for defective parts free of charge provided that:

- ◆ The product has not been used for trade, professional or hire purposes.
- ◆ The product has not been subjected to misuse or neglect, including fat fires and flare ups.
- ◆ The product has not sustained damage through foreign objects, substances or accidents.
- ◆ The care and maintenance instructions given in your Outback manual have been followed.

This warranty is offered as an extra benefit and is in addition to the customers' statutory rights.

In the unlikely event that you experience problems with this barbecue, please fill in our warranty form at

<http://www.outbackbarbecues.com/warranty-form>

and one of our colleagues will be in contact with you.